/417 cont./

*511
[272]

We likewise noted the purchase of cacao in the cases of No. 6 (1.2%) and No. 20 (0.7%).

We have thus surveyed the principal food expenses of our families. Is there truly nothing else?

There is, of course, a quantity of products that are incidentally represented in running over the questionnaires. They are sometimes of some importance in the units of consumption with high incomes.

*511
*262
[264]

The groundnut is most often represented. This is not surprising; we are in Senegal. But the groundnut is a product that is sold more than it is consumed. Some are bought in amounts worth a five-franc bill in order to satisfy hunger while awaiting mealtime. In the form of a paste, it is put into certain dishes. In extreme cases the housewife buys the groundnut if she truly does not have enough money to do suitable marketing for other products. But though one often sees the groundnut in the shell between the hands of the women, it is only when she is shelling it, before roasting it, to sell it then at a very slight profit. /418/ /Table X appears here./ /419/ /Table XI appears here./

[252]
[438]

/420/Here are the percentages of the income that have been devoted to it:

No. 2: 1.8	No. 17: 0.6	No. 29: 0.4
No. 4: 1.2	No. 18: 1.5	No. 31: 0.3
No. 5: 2.4	No. 19: 2.0	No. 33: 0.4
No. 6: 0.6	No. 20: 3.8	No. 37: 0.2
No. 8: 2.8	No. 21: 0.2	No. 38: 0.4
No. 13:: 1.0	No. 22: 0.8	No. 39: 0.2
No. 16:: 0.6	No. 25: 0.6	No. 40: 1.2

This last percentage expresses the greatest quantity; the cook has simply made a specialty of a dish based on groundnuts.

/37/

During the dry season the ground appears bare, but with the first rains it is covered with a lusty vegetation, and it is principally the Gramineae that thus again adorns with verdure this land previously so desolate. S 137

I. -- Gramineae: Food Crops

The petit mil /small millet/, mil chandelle or penicillaire /candle or penicillate millet/ (Pennisetum), is native to Africa. It is also cultivated in India; undoubtedly it was at the time of the slave trade that it was introduced into America. This is the early small millet, or souna of the Wolof. The souna must be sown at the time of the first rains. It shoots up promptly; it grows well in the light, sandy soils (groundnut soils). After the 15th of August it begins to ripen, and one can already eat the unripe ears roasted. When it begins to push out of the ground, the Senegalese, and especially the Sérère /Serer/, sow beans between the rows; this is the volet (Phaseolus vulgaris), which will be eaten as green beans from the 15th of August on. The souna root is regarded by the Africans as a poison and, according to them, might be one of the causes of sleeping sickness. S 243 W [243] S [252] S [244] S [753]

Another variety of small millet is the sanio of the Wolof, late millet or bearded millet (Penicillaria spicata). This is a late variety of small millet with the ears covered with very strong beards, which, entering the eyes of birds, prevents them from eating it. It is said that it gives sottiete (eye ailments). The sanio grows in heavy soils. It is sown during the rainy season and harvested at the end of it, at the same time as groundnuts. W [243] S [753]

The gros mil /great millet/, or basi of the Wolof, requires a heavy and clayey soil. It ripens much later than the souna and can be cultivated in the middle of the rainy season. Sometimes it can even be planted again toward the end of the winter season when one sees that the first sowings have failed. The great millet, or basi, is sorghum (Sorghum sudanense). W [243]

Millet reduced to flour and granulated is called "couscous." S 262

/81 cont./

361 millet. The old people assemble in the evening under the
[517] large silk-cotton tree that shades the old crumbling mosque of
[312] Takhikao. The women chatter while awaiting their turn to
draw water at the common well, while the children play in
[342] the sand. Gent stands out because of a series of small, low
houses with a rectangular base and a roof of corrugated metal,
all identical and set along the trail that leads to the marigot
[351] /watercourse/ of the mission. A garden and a courtyard, al-
[563] ways littered with laundry, characterize each concession. It
is the quarter of Portuguese half-breeds called "portugalais"
(Plates XI B and XII A).

Diakhao-Nord /North Diakhao/, quiet, airy, arranged
[363] according to a strict plan of lots, contrasts with Diakhao-Sud
w ith narrow, winding lanes bordered on all sides by tapades
of millet stalks and noisy in the evening. The proximity of
[275] the two military bases has made it a place where one amuses
[525] himself with all that this includes in the way of drinking
[579] shops and more or less clandestine gambling dens. Brawls be-
tween drunken men are not rare in these places.

Randoulène, Derrière-la-voie-ferrée, and Bambara,
which form a unique quarter, homogeneous in its density and
in the heterogeneity of its dwellings, have become established
in the immediate vicinity of the railroad repair shops. The
[342] huts of planks, mud, or straw stand one against the other along
[363] the winding lanes laid out according to the desire of the
moment and not without some imagination. These lanes are
[373] noisy with people, and even late at night they walk between
the small shopkeepers' stalls lighted with smoking candle ends.
351 The dense crowd flows over the edges of the street and enters
the interior of the courtyards. The latter, covering barely
[463] a few square meters, often serve as a workshop for the
[252] weaver, the blacksmith, or the jeweler, and as a kitchen for
the housewives of the neighboring huts; it is not rare to see
half a dozen millet pounders there, pounding their mortars
in rhythm in groups of two or three. This is also the gathering
[517] place /82/ /Fig. 4 appears here/ of workers, where, after
[524] work, sitting in the sand amidst the dust and the noise, in a